

# DESSERT

Pastry Chef Rawan Shatara

## WINE & COCKTAILS

<b>IRISH COFFEE</b>	14
irish whiskey, chocolate porter reduction, schuil coffee, angostura cream	
<b>ESPRESSO MARTINI</b>	17
vodka, espresso liqueur, amaro nonino, fresh brewed espresso	
<b>CLOS HAUT-PEYRAGUEY</b>	24
sauternes 2019	
<b>CHATEAU LA RAME</b>	13
sainte-croix-du-mont 2018	
<b>NIEPOORT</b>	11
tawny porto	
<b>TRIANA HIDALGO LA GITANA</b>	11
pedro ximenez sherry	

## DESSERTS

<b>HOUSE MADE ICE CREAM &amp; SORBET</b> GF	9
<i>make it an affogato add \$7</i> rotating seasonal selections; please inquire	
<b>FRENCH HOT CHOCOLATE PULL UP CAKE</b>	16
Atucún hot chocolate, coffee marshmallow, chocolate fudge cake, whipped white chocolate ganache, cocoa bark crunch	
<b>WINTER CITRUS PAVLOVA</b> GF	15
orange blossom meringue, dry curaçao citrus, earl grey creme diplomat, whey sorbet, citrus peel, white chocolate sand	
<b>PEANUT BUTTER CHEESECAKE</b> GF	15
Thai herb crème chantilly, lime coulis, cilantro, mint, Thai basil	
<b>STICKY DATE TOFFEE PUDDING</b>	15
date toffee sauce, toasted sesame ice cream, halva crumble	

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## AMARI & BEYOND

AMARO AVERNA	15
AMARO MONTENEGRO	13
AMARO NONINO	16
BAILEY'S IRISH CREAM	10
BÉNÉDICTINE D.O.M	18
BONAL	10
BRANCA MENTA	10
BRAULIO AMARO ALPINO	12
CAFFÉ BORGHETTI	10
CARDAMARO	10
COINTREAU	12
CYNAR	10
DOLIN GÉNÉPY LE CHAMOIS	10
DRAMBUIE	10
EZRA BROOKS BOURBON CREAM	10
FERNET BRANCA	10
GRAND MARNIER	14
HERBSAINT	11
LICOR 43	10
ROMANA SAMBUCA	10
SFUMATO RABARBARO	10
UNDERBERG	6
WATERSHED NOCINO	12

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